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Leslie Mackie's Macrina Bakery & Cafe Cookbook: Favorite Breads, Pastries, Sweets & Savories



Synopsis

Leslie Mackie offers a treasury of recipes from Seattle's beloved Macrina Bakery. From breads to salads, pies to sandwiches you are sure to find a recipe in this attractive collection that will become a tradition at your house. Clearly written instructions and tips on everything from equipment, ingredients, and techniques will let you see for yourself why her breads and other baked treats are favorites in restaurants and homes across the Puget Sound region.

Book Information

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Customer Reviews

I bought the first copy as a gift. I have not purchased a new cookbook for myself in years, as I have dozens and dozens. I did not think there was anything new under the sun for me in the world of cookbooks - WRONG! I have enjoyed the Macrina bakery since it opened, and Leslie's cookbook faithfully includes all the best of her breads, sweets, and savories. The recipes are soooooo straightforward, simple, yet are unique combinations of everyday ingredients. So, I purchased two more - yep, one for me and one more gift.

I just wanted to post a heads-up for others out there; this book is the same book as Leslie Mackie's Macrina Bakery & Cafe Cookbook: Favorite Breads, Pastries, Sweets & Savories but unfortunately I did not realize this since the covers are different. The paperback has been revised to add a chapter of customer favorites, but other than that, the books are identical. I love the books though; I spent several days thoroughly reviewing and marking recipes that I am interested in making (very soon)

after my hardcover copy arrived. I had just finished with that task when the paperback (this book) arrived and very dismayed when I cracked the cover to see the exact same contents I'd just finished reviewing so thoroughly! I then compared the two side by side and the updated chapter is the only difference, other than format (paperback versus hardcover). My advice is this; if you really prefer a hardcover cookbook, buy the other version from a used bookseller. If you prefer paperback, buy this version. Or, if you absolutely cannot live without the additional (short) chapter, buy this one. I know the sunshine muffins featured in the updated chapter are now on my list of things to bake, so it might be worth it after all. Just be sure to only buy one and not both, as I did.

all of the recipes I have made from this book have turned out great and everyone seems to enjoy them. I would recommend this book as I have enjoyed it very much and it's a fun read, but then again I read cookbooks like most people read a novel. Kate

Great chapter notes and tips and concise, clear and easy to follow instructions, combined with an interesting and mouthwatering collection of recipes (both sweet and savory) ensure anyone interested in baking, principally, but eating in general, will enjoy this book. Because man (or woman) can't live by baked goods alone, and more's the pity, the brunch and lunch dishes included will have you wanting to cook, and eat, more than just the delicious assortment of breads, cakes, cookies, muffins, pies and, oh, the pastries. I purchased this book for the strength of the baking, and it delivers the goods, when so many do not meet that expectation of interest, excitement and, of course, the enticement to bake. While croissant pastries, and perhaps some other items, are not for the novice, there are recipes to suit different levels of experience and expertise. However, this review is not aimed at the novice baker - except perhaps to suggest that Leslie Mackie is well qualified to encourage and inspire less experienced bakers to extend themselves a bit, with confidence, and unleash that baker within. This user has since purchased "More from Macrina".

I received this book as a gift from my mom in 2008 and started baking my way through it. I was really surprised at just how good the recipes were. The crumb on the coffee cakes and muffins is really wonderful, and they became my go-to recipes. In 2010 I was diagnosed with Celiac Disease, thus ending my ability to eat normal baked goods with gluten in them. Being overwhelmed by the thought of baking gluten free, I left this book on the shelf. I thought about giving it back to my mom but just couldn't quite part with my stained and note scribbled copy. I am so glad I did, because I went back to it after the shock of the diagnosis wore off, and have found that a lot of the recipes

easily convert to gluten free. I'm especially grateful that I didn't give it away since I live near Seattle and hadn't had a chance to visit this bakery before the diagnosis. I love that I can enjoy professional quality baked goods at home. It is true that this book is lacking in the picture department, but if you read cookbooks like a novel (as I do), they aren't always needed. I really encourage you to try the recipes, either with gluten or without. They are fabulous.

I bought this wanting to get my hands a little dirty, for the first time, baking from scratch. Not only do I now create goods that can never seem to stay on the cooling rack for more than five seconds, I've also learned a lot of basic baking techniques. Yes, some techniques are slightly harder than others, & some require additional tools, but if you're game this book is a must have. I know I was, shortly after I got this in the mail I bought my first (Kitchen Aid) stand-up mixer & haven't looked back since. Now, maybe one of these days I'll be able to actually taste one of my creations before I get bum-rushed in the kitchen. Another plus? The simple fruit muffins in this book will turn even the sourest neighbors into friends.

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